

# ST REGIS

ASPEN

## Soups & Salads

**butternut squash bisque 10**

toasted pumpkin seeds, five spice buttermilk panna cotta

**black truffle asparagus salad 15**

slow poached farm egg, bacon lardons, preserved winter truffle dressing

**duck consommé 14**

slow poached duck confit, brunoise vegetables, brioche crisp

**organic baby field greens 12**

heirloom tomatoes, buffalo mozzarella, home grown garden basil vinaigrette,  
25 year aged modena balsamic vinegar

**citrus poached lobster cobb salad 18**

tender organic filed greens, avocado, tomato, blue cheese, prosciutto crisp, and creamy  
tarragon dressing

**mountain chowder 12**

smoked colorado trout, roasted corn, horseradish-lemon spiked cream

Substitutions are subject to additional charge.

An 18% Gratuity will automatically be added to parties of 6 or more.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**Adam D. Tanner – Executive Chef**

**10/08/09**

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## Appetizers

**seared hudson valley foie gras 17**

poached nashi pear, maple gastric, organic fuji apple butter

**wild mushroom vol au vent 12**

crispy puff pastry, harvested wild mushrooms, madeira essence, slow roasted late season garlic

**free range chicken liver pate 14**

pickled vegetable salad, whipped sea salt butter, grilled sour dough crostini

**hand diced durham ranch bison tenderloin tartar 17**

quail egg, shallot, caper, chive, toasted garlic baguette

**warm brie 12**

mixed grape salad, port wine reduction, almonds, toast points

**milagro farms sausage and cheese platter 14**

appropriate condiments, crispy artisan bread

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## Main Courses

**atlantic salmon 28**

grilled salmon mignon, house made pommes frites, tartar 3 ways

**rosie's farm organic oven roasted chicken breast 28**

creamy rice, roasted root vegetables, pan gravy

**herb crusted summit creek farms lamb 36**

organic olive oil mashed potatoes, buttered brussel sprouts and baby carrots,  
lamb jus sauce

**vegetable and quinoa tart 22**

braised cabbage, cedar wood smoked tomato vinaigrette, 8 year aged cheddar sauce

**braised meyer ranch short ribs 34**

parmesan infused white polenta, heirloom tomato jam, 1554 beer glaze

**wild atlantic halibut 34**

potato crust, organic squash ragout, thyme lemon essence

**meyer ranch prime beef tenderloin 48**

char grilled petit fillet, root vegetable au gratin, sautéed french beans,  
béarnaise sauce

**tomato infused seafood stew 24**

mussels, clams, lobster, fish and shrimp, fragrant saffron broth, yukon potatoes, aioli crouton

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